



Tasting Menu

Prix Fixe Three Course Option • 35 per person

DOES NOT INCLUDE TAX OR TIP | SEE OUR WINE FLIGHT ADDITIONS ON THE WINE MENU

FIRST COURSE

Herb Marinated Goat Cheese, Olives & Roasted Garlic

Spread it on our house-made Sardinian flatbread and grilled naan

Crispy Duck Confit Eggroll*

Served with peanut curry and chile-lime dipping sauces

Smoked Trout And Potato Pancake*

Crème fraîche and black truffle vinaigrette

The Caesar Salad*

The classic, made with anchovies and plenty of garlic; buttery croutons, grated grana padano cheese

Salad of Poached Pear & Alp Blossom Cheese Bruschetta*

Spinach, radicchio and belgian endive tossed in warm port wine vinaigrette with pancetta ring and candied walnuts

MAIN COURSE

Chicken Paillard Saltimbocca

Tender breast layered with Parma prosciutto, fresh sage and fontina cheese. Served atop linguine tossed with New Mexico red chile, peas and artichoke hearts in a marsala wine pan sauce

Lamb Strip Loin*

Accompanied by cauliflower scalloped potatoes, wilted winter greens and crispy onion strings, Dijon-green peppercorn sauce

Seared Atlantic Sea Scallops*

Savory shrimp and scallion fritters, garden vegetable mélange in a pool of sweet corn jus, topped with honey-citrus aioli

Sliced Tenderloin Of Beef*

Slowly roasted on the exhibition rotisserie; served with Point Reyes blue cheese mashed potatoes, sautéed green beans, napped with a ruby port wine sauce

DESSERT COURSE

Banana, Brown Butter & Salted Caramel Tart

Malted milk mocha ice cream, Jameson glaze

(PLEASE FEEL FREE TO SUBSTITUTE ANY CHOICE OFF OF OUR REGULAR DESSERT MENU)

* SLIGHTLY REDUCED PORTIONS OF OUR REGULAR MENU ITEMS.